



The Grapevine



BOARD OF DIRECTORS

President	Jim Foley
Vice-President	Michael Toback
Secretary	Laurel Smith
Treasurer	Gloria Felcyn
Director	Anna Scicinska
Director	Jeff Klopotic
Director	Tom Schmidt

VINEYARDS WEBSITE

www.vineyardsofsaratoga.com

- Monthly newsletter
- HOA forms and documents
- Bylaws, CC&Rs, Rules and Regs
- HOA Board meeting minutes

Want to receive e-mail alerts? Please e-mail your name and unit number, indicating if you are an owner or tenant to register@vineyardsofsaratoga.com

Welcome committee for new residents
Please email Katherine Weiss
welcome@vineyardsofsaratoga.com

HELPFUL CONTACTS

Community Management Services

To report problems with outdoor lights or sprinklers and request repairs please call or email CMS customer service:

cs@communitymanagement.com

Telephone 408-559-1977

Fax number 408-559-1970

Bill Oldfield, Association Manager

boldfield@communitymanagement.com

To report a crime or suspicious behavior call the local Sheriff 408-299-2311



ANNUAL MEETING OF THE MEMBERSHIP

JAN /FEB 2018

The Annual Meeting is on Thursday February 8th at 7:00pm.

The Vineyards of Saratoga is holding its Annual Meeting of the Membership in the Clubhouse. Please mark your calendars and join us at the Clubhouse. At this once a year event you will hear about all the major projects that were undertaken by the board during the past year. You will also get information about upcoming projects and events.

In preparation for the annual meeting and board member re-election, all homeowners have received an information packet from CMS. The four nominees for the Vineyards Board (running unopposed this year) are: Gloria Felcyn, Jeffrey Klopotic, Laurel Smith, and Michael Toback.

JANUARY NEWS

Are you joining neighbors at the Clubhouse to watch the Superbowl?
Please see over for more details of the Vineyards Residents Tailgate Party.

Katherine Weiss coordinates our Welcome Committee for New Residents, which provides a free three ring binder of important and useful information about living at the Vineyards to all new Owners and Renters who move to The Vineyards. If you have recently moved in, you can expect a call from Katherine (or you can email her directly). Please take time to look through both the Vineyards Rules and local area information.

Our warmest thanks go to Gia Biagi for all she has done over the past months in helping Katherine to set up the Welcome Committee. If anyone would like to volunteer to help with this committee please send an email to Katherine at welcome@vineyardsofsaratoga.com.

Do you have an emergency garage keys? If your garage is in a shared Common Area, in other words you have no access to the garage from inside your unit, then the garage door will have a key operated lock for emergency access. In the recent power brown outs, a couple of residents had problems opening their garage doors to commute to work. If you have misplaced this small but important key, then you need to contact a locksmith (or your landlord). Unfortunately neither CMS nor the Board can provide any help if the power goes out and you do not have your key!

Report blocked gutters. Gutter cleaning is under warranty; so if your gutters have become blocked by leaves and twigs, please report this to CMS. After heavy rains, please check the drains under your patio walls, and clear any debris that could cause your patio to flood.

The annual tree maintenance has been taking place this month. You may have noticed quite a lot of branch pruning, topping of bifurcated redwoods, and shaping of fruit trees. Several diseased trees, including some large Chinese Elms needed to be removed. These areas will be replanted as the growing season starts.

Our new newsletter theme for the year is sharing recipes for pot-luck and other favorite dishes. Please send your recipes to Anna S at grapevine@vineyardsofsaratoga.com

VINEYARDS SUPER BOWL PARTY

Theme: Tailgate at the Clubhouse

Date: Sunday February 4th

Time: 3pm (kickoff at 3:30pm)

Guest list: Vineyard residents*

Pot luck: Bring your favorite tailgate food

**Buffalo Wings, Pizza, Potato Skins, Chips and Dips,
Layered Bean Dip, Ribs, Popcorn, Cupcakes, etc...**



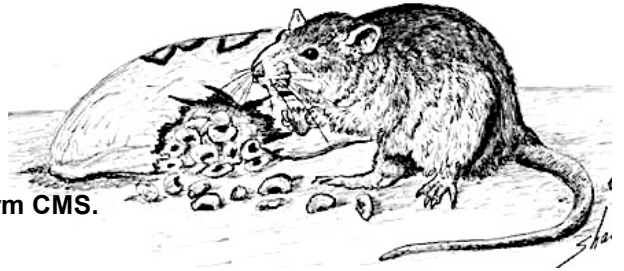
* this party is for Vineyards neighbors only – no non-resident guests, friends or family at this event please

See Anna Scicinska or Tom Schmidt for more info.

WE NEED TO DISCOURAGE RATS

Ever since the State of California banned the use of d-Con rat poison, we have seen an increase in the number of rats sighted and the rodent damage reported in our houses and garages. The lush landscaping and proximity to the Saratoga Creek makes this a haven for all sorts of wildlife – including those critters that we have no wish to share our living space with. There are a few simple precautions we all need to take to minimize this growing problem:

- **Stop feeding feral cats and squirrels**
- **Do not store human or pet food in your garage**
- **Never feed your pets on your patio / balcony**
- **Tie up garbage bags and always close the dumpster lid**
- **Set heavy-duty traps at the first sign of a problem. Inform CMS.**
- **Pick up any garbage you drop in the Common Area**



Some residents have had success with the Tomcat Rat Snap Trap, which is available from OSH and Home Depot for under \$10. The recommendation is to bait with crunchy peanut butter.

Anyone who attracts vermin to their unit or exclusive use common area by feeding wildlife will be responsible for all eradication costs and structural damage. This habit also attracts coyotes and this is something that we do not want to encourage around the Vineyards, not least on behalf of our pet cats and small dogs.

DOG POOP! DON'T, DON'T ABANDON YOUR DOGGY DOO DOOS !

It seems like every time we solve the dog poop problem for a few months, another new two legged resident moves in and we see a recurrence of this stinky eyesore from our four legged residents. Poop must be scooped into a bag and disposed of in the dumpsters.

There are no areas of the Vineyards, including the land along the Saratoga Creek, where poop can be left on the ground.



**PLEASE CLEAN
UP AFTER
YOUR PET**

APPLE FRITTERS

Some divine Mennonite apple and raisin fritters inspired this recipe. I adapted a traditional Polish recipe for apple rings fried in batter (racuszki) and came up with this crowd pleaser. Family sized recipe (and crowd sized recipe) provided below. Come taste these fritters at the Superbowl Party on Sunday 4th February!

Ingredients:

1 1/3 cup (4 cups) self-rising* flour	1 tsp (3 tsp) superfine sugar
1 tsp (3 tsp) baking powder	2/3 cup (2 cups) milk
pinch of salt	1 (3) eggs (beaten)
cinnamon and vanilla (to taste)	2 Tbsp (6 Tbsp) sour cream
2 (6) cooking apples (Granny Smith)	Vegetable oil for frying



A bowl with superfine sugar (about 1 cup) for rolling the hot fritters

Directions:

Peel, core and slice the apples, then cut each slice into thin strips. Stir all the ingredients together. Pour 1/2" of oil into large steep sided frying pan, and turn up the heat to medium high. Drop the batter in using a small ladle. Fry each batch until golden brown on both sides – 5 or so minutes in total. Check for doneness using a cocktail stick or wooden skewer while still in the frying pan – it should pull out clean. Drain off excess oil on paper towels. Roll in sugar and serve while still warm.

TIPS *If self-rising flour not available, use more baking powder. If you cannot find superfine sugar pulse regular granulated sugar in a mini food processor a few times to reduce the size of the sugar crystals. Go easy on the cinnamon – all you need is a hint!

BANOFFI PIE

This is an English classic! 'Banoffi' or 'Banoffee' Pie was first served in 1972 at an award-winning restaurant called the Hungry Monk in the tiny English coastal village of Jevington. By popular demand it stayed on the menu for 40 years. A batch of the toffee can be made months ahead and stored in the larder until you need it. The butter pastry is flaky and delicious, and worth the effort; however if you are stuck for time you can use a ready-made pie shell.

Butter Pastry Shell:

9 oz plain flour
1 oz icing sugar
4 1/2 oz butter
1 whole egg + 1 egg yolk

Pie filling:

1 1/2 tins condensed milk (13.5 oz each)
5 – 6 firm yet ripe bananas
1 1/2 cups whipping cream
1 tbsp superfine sugar
(1 tsp instant coffee granules in a few drops of water)
(1 sachet of cream stabilizer – Dr Oetker's Whip It)

1 tsp powdered or grated chocolate (or fresh ground coffee) to decorate

**Directions:**

For the pastry, place the flour and sugar in a bowl, cut the butter into cubes and then rub the mixture together until it resembles fine breadcrumbs. Work the egg into the dough to form a paste, then cover and chill for half an hour. Preheat the oven to 400°F. When ready, lightly grease a 10" round x 1 1/2" deep loose bottomed tart tin, and line with the pastry thinly rolled out. Prick the base all over with a fork, and bake blind for 15 minutes (using baking beans and parchment). Put the pastry case back into the oven and cook until it's evenly golden. Remove from the oven and cool.

For the toffee sauce, start by placing the unopened tins of condensed milk in a deep pot, then completely cover them with water. Bring to a boil on the stovetop and simmer for 3 1/2 to 4 hours. Do not let the level of the water drop so the tins are exposed – they will explode! Allow the pot to cool before you lift the tins from the water. Note: the longer the tins 'cook', the darker and thicker the toffee will be.

To compose the pie, carefully spread the toffee over the cooked pastry, then top generously with the bananas – sliced in half lengthways or in rounds as you prefer. Whip the cream, sugar (and instant coffee granules), until thick and smooth. My suggestion is to add a cream stabilizer if you need the pie to stand for more than about five minutes before serving. To finish, spoon the cream over the bananas, right up to the edge of the pastry, then lightly sprinkle with grated chocolate curls (or freshly ground coffee if you want to stay true to the original recipe by Ian Dowding & Nigel McKenzie). Refrigerate until serving time. Garnish with a few slices of banana or a sprig of mint just before you serve. Enjoy!

PLANNING A PARTY AT THE CLUBHOUSE? YOU NEED TO FILL OUT A RENTAL FORM ...

Our Clubhouse lounge is available for rental for parties of 25 or less, subject to a nominal fee, proof of insurance, and deposit. If you plan to invite more than four non-resident guests to join you in the Clubhouse, then your Clubhouse use needs a signed approval rental agreement from CMS. The rental includes the upper deck area, but does not include the pool table or table tennis table area, gym, or the pool and BBQ area. The application form for Clubhouse rental can be found on the Vineyards website.

Groups of residents may gather at any time, other than during HOA meetings and functions; it is wise to check with CMS to see if the room is available, and to block it off on the rental calendar.

UPCOMING LOCAL EVENTS

If you know of an upcoming event that you think other Vineyards residents would enjoy and like to hear about, please e-mail the details to the Grapevine Team at grapevine@vineyardsofsaratoga.com.



EVENTS AT SANTA CLARA COUNTY PARKS

Date: Weekends in February

Distance: 4 – 15 miles

Cost: Free

Activity: Join events from Bike Riding, Walking to Victorian Valentine Living History Day

Location: Santa Clara County Parks

Website: www.sccgov.org/sites/parks/Documents/Playhere.pdf or parkhere.org

HAPPY BIRDS AT SARATOGA LIBRARY

Date: Feb 17, 3 – 3:45pm

Distance: 1.2 miles

Cost: Free

Activity: Prepare to be amazed by some clever, colorful, and incredible birds. We are talking about parrots, that ride scooters, sing songs, and play basketball! This program is for all ages.

Location: Saratoga Library,

Website: <http://scl.evanced.info/signup/EventDetails?EventId=96547&ag=all&private=0&lib=3&backTo=Calendar&startDate=2018/02/01>

FAMILY MOVIES AT CAMPBELL LIBRARY

Date: February 24, 2 – 4PM

Distance: 4.5 miles

Cost: Free

Activity: Watch a family friendly movie in the community room on the large screen! No registration required.

Location: Campbell Library,

Website: <http://scl.evanced.info/signup/EventDetails?EventId=95316&ag=all&private=0&lib=3&backTo=Calendar&startDate=2018/02/01>

THE NEWSLETTER AT A GLANCE

Superbowl Party at Clubhouse – Sun Feb 4th, 3PM
Prevent rodent problems. Report rodent issues.
Stay safe after dark. Use flashlights. Drivers slow down!

Annual Meeting – Thu Feb 8th @ 7:00pm
Next Board Meeting – Thu March 8th @ 7:00pm
Dog owners and walkers ... Pick up your dog's poop!

NEWSLETTER

We welcome all input into our Vineyards newsletter. If you are interested in joining the newsletter committee or contributing an article please contact Anna Scicinska by email at grapevine@vineyardsofsaratoga.com. Letters and articles submitted by residents will go into the next newsletter to go to print.

Anna Scicinska, Carole Lunny, Par Moroak

